



CREWE HALL

HOTEL & SPA

THE QHOTELS COLLECTION

# Afternoon Tea



# TEAS

## CREWE HALL 1636 BLEND

### BLACK TEA (BESPOKE)

Smooth, invigorating and full bodied, The Crewe Hall House Blend offers round toasted notes of honey, malt and a touch of stone fruits. The high proportion of the finest Darjeeling tea leaves makes this a perfect consort to Crewe Hall's exceptional food offering.

## DECAF BREAKFAST

### BLACK TEA

A classic breakfast blend, full of flavour but without the caffeine, perfect for any time of the day. Caffeine extracted via CO2 method to optimise flavour balance.

## FRUITS OF THE FORAGE

### GREEN TEA

A serene escape in a cup: delicate green tea entwined with the vibrant sweetness of wild blueberries and sun-ripened raspberries, creating a soothing infusion perfect for unwinding at day's end.

## WHITE ELIXIR

### WHITE TEA

This exquisite blend of white blended with jasmine blossoms and spirulina to provide purity of mind and spirit.

## IMPERIAL EARL GREY

### BLACK & OOLONG

This wonderful tale of East meets West is a blend of black and oolong tea leaves, the finest bergamot and blue cornflowers.

## BOTANICALS

*Herbs, Spices, Fruits & Flowers. Naturally caffeine-free*

## TALES OF THE ORIENT

### ROOIBOS

This refreshing mix of rooibos, mango, lemongrass and pink pepper is the perfect tonic for a great adventure.

## MELLOW MINT

### HERBAL BLEND

Lush spearmint and zesty peppermint are carefully blended for a smooth, almost creamy flavour thrill. Award winning tea.

## LIQUID LULLABY

### BOTANICAL BLEND

Chamomile gets the Quintessential treatment; feel good dreams are created with this blend of oats, valerian root and lavender.

## WHITE PEACH SANGRIA

### FRUIT BLEND

A deep crimson infusion of peaches, hibiscus and pineapples, this is a juicy fruit tea that quenches your thirst whether it is served hot or cold.

Alternatively, Filter Coffee is available upon request

Vegan and Gluten Free Menus Available

Allergen details: Our food is prepared in a kitchen where nuts, gluten and other known allergens/intolerances may be present. If you would like information on ingredients within our menu items in relation to allergens and food intolerance including GF please ask a member of staff who will be able to assist you. If you have any questions, please ask your server.

# AFTERNOON TEA

## Selection of Finger Sandwiches

Mini croissant with ham and cheese  
Mini bagel smoked salmon, cream cheese  
Cucumber and cream cheese sandwich  
Beef and watercress sandwich  
Cheese and tomato sandwich

## Scones and Pastries

Freshly baked fruit and plain scones served with clotted cream & preserve.

A selection of chefs pastries

## Traditional Afternoon Tea

£35.00 per person

## Champagne Afternoon Tea

Served with a glass of Imperial Moët Chandon  
£45.00 per person

## Champagne by the Glass

Moët & Chandon Brut Imperial  
£13.50

# LIGHT BITES

## Egg Mayo & Pea Shoots (V) (GFA)

£8.75

## Mature Cheddar Cheese (V) (GFA)

£8.75

## Smoked Ham & Tomato (GFA)

£8.75

All the above are served with a side of tortilla chips and beetroot hummus on a choice of white or brown bloomer bread

## Chilli Chicken Ciabatta

Crispy chicken, coleslaw, lettuce, and mix of chilli jam and mayonnaise, all served in a warm ciabatta

£13.25

## Tomato & Mozzarellas Ciabatta (V)

sliced plum tomatoes and mozzarella with fresh crisp rocket and herb pesto pressed in a warm ciabatta

£11.50

## The Soup & Sandwich Combo

Elevate your lunch experience with a delicious sandwich or ciabatta and our roasted cauliflower cheese soup, a perfect lunchtime treat

£16.95

## Classic Caesar Salad (GFA)

£14.50

Add grilled chicken £6.00

Add halloumi cheese £5.00

## Sides:

Thick cut chips or French fries

£4.50